

§ 172.140

21 CFR Ch. I (4–1–05 Edition)

Food	Limita- tion (parts per mil- lion)	Use
Aqueous multivitamin pre- parations.	150	With iron salts as a stabilizer for vita- min B ¹² in liquid multivitamin prep- arations.
Canned black-eyed peas	145	Promote color re- tention.
Canned kidney beans	165	Preservative.
Canned strawberry pie filling	500	Promote color re- tention.
Cooked sausage	36	As a cure accel- erator with so- dium ascorbate or ascorbic acid.
Dressings, nonstandardized	75	Preservative.
French dressing	75	Do.
Frozen white potatoes in- cluding cut potatoes.	100	Promote color re- tention.
Gefilte fish balls or patties in packing medium.	150	Inhibit discoloration.
Legumes (all cooked canned, other than black- eyed peas).	165	Promote color re- tention.
Mayonnaise	75	Preservative.
Ready-to-eat cereal prod- ucts containing dried ba- nanas.	2 315	Promote color re- tention.
Salad dressing	75	Preservative.
Sandwich spread	100	Do.
Sauces	75	Do.

¹ Based on total weight of finished product including packing medium.

² In dried banana component of cereal product.

(2) With calcium disodium EDTA (calcium disodium ethylenediamine-tetraacetate; calcium disodium (ethylenedinitrilo) tetraacetate), in the following foods at not to exceed, in combination, the levels prescribed, calcu-
lated as anhydrous C₁₀H₁₂O₈N₂CaNa₂:

Food	Limita- tion (parts per mil- lion)	Use
Dressings, nonstandardized	75	Preservative.
French dressing	75	Do.
Mayonnaise	75	Do.
Salad dressing	75	Do.
Sandwich spread	100	Do.
Sauces	75	Do.

(3) Alone, as a sequestrant in the nonnutritive sweeteners that are listed in § 180.37 of this chapter and that, in addition, are designed for aqueous solu-
tion: *Provided*, That the amount of the additive, calculated as anhydrous cal-
cium disodium EDTA, does not exceed 0.1 percent by weight of the dry non-
nutritive sweetener.

(c) To assure the safe use of the addi-
tive:

(1) The label and labeling of the addi-
tive container shall bear, in addition to
the other information required by the
act, the name of the additive.

(2) The label or labeling of the addi-
tive container shall bear adequate use
directions to provide a final food prod-
uct that complies with the limitations
provided in paragraph (b) of this sec-
tion.

(d) In the standardized foods listed in
paragraphs (b) (1) and (2) of this section
the additives are used only in compli-
ance with the applicable standards of
identity for such foods.

[42 FR 14491, Mar. 15, 1977, as amended at 65
FR 48379, Aug. 8, 2000]

§ 172.140 Ethoxyquin.

(a) Ethoxyquin (1,2-dihydro-6-ethoxy-
2,2,4-trimethylquinoline) may be safely
used as an antioxidant for preservation
of color in the production of chili pow-
der, paprika, and ground chili at levels
not in excess of 100 parts per million.

(b) In order to provide for the safe
use of the additive in feed prepared in
accordance with §§ 573.380 and 573.400 of
this chapter, tolerances are established
for residues of ethoxyquin in or on edi-
ble products of animals as follows:

5 parts per million in or on the uncooked fat
of meat from animals except poultry.

3 parts per million in or on the uncooked
liver and fat of poultry.

0.5 part per million in or on the uncooked
muscle meat of animals.

0.5 part per million in poultry eggs.

Zero in milk.

§ 172.145 Heptylparaben.

(a) The food additive heptylparaben
is the chemical *n*-heptyl *p*-hydroxy-
benzoate.

(b) It may be safely used to inhibit
microbiological spoilage in accordance
with the following prescribed condi-
tions:

(1) In fermented malt beverages in
amounts not to exceed 12 parts per mil-
lion.

(2) In noncarbonated soft drinks and
fruit-based beverages in amounts not
to exceed 20 parts per million, when
standards of identity established under
section 401 of the Act (21 U.S.C. 341) do
not preclude such use.